Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (currently amended) A process for the treatment of tubular foodstuff casings based on cellulose hydrate, which comprises allowing at least one cellulase to act on the surface of the tubular foodstuff casings based on cellulose hydrate before filling the tubular foodstuff casings and then inactivating this cellulase permanently.

2. (previously presented) The process as claimed in claim 1, wherein the cellulase is allowed to act at a pH in the range from 4.0 to 7.5.

3. (original) The process as claimed in claim 1, wherein the cellulase is inactivated by increasing the pH to more than 8 and/or increasing the temperature to more than 70°C.

4. (currently amended) ~~The process as claimed in claim 1~~ A process for the treatment of tubular foodstuff casings based on cellulose hydrate, which comprises allowing at least one cellulase to act on the surface of the tubular foodstuff casings based on cellulose hydrate and then inactivating this cellulase permanently, wherein the cellulose is allowed to act ~~at a temperature in the range of 50 to 68°C,~~ for 20 seconds to 40 minutes.

5. (previously presented) The process as claimed in claim 1, wherein the cellulase is employed in the form of an aqueous solution with a content of 0.2 to 20% by weight, of cellulase, based on the total weight of the solution.

6. (previously presented) A tubular foodstuff casing based on cellulose hydrate, the surface of which is modified by the time-limited action of at least one cellulase to produce a modified surface comprising inactivated cellulase.

7. (cancelled).

8. (cancelled).

9. (original) The tubular shaped article as claimed in claim 6, which is modified by the action of the cellulase on the inside and/or outside.

10. (previously presented) The tubular shaped article as claimed in claim 9, produced according to a process which comprises:

subjecting the article of claim 9 to the action of a fungicidal solution and/or a release or adhesive preparation.

11. (previously presented) The tubular shaped article as claimed in claim 9, which is reinforced with a fiber nonwoven.

12. (cancelled).

13. (previously presented) A foodstuff casing comprising the tubular shaped article as claimed in claim 9.

14. (previously presented) The process as claimed in claim 1, wherein the cellulase is allowed to act at a pH in the range from 4.5 to 7.0.

15. (previously presented) The process as claim in claim 1, wherein the cellulase is allowed to act at a temperature in the range of up to 60°C, for 2 minutes to 20 minutes.

16. (previously presented) The process as claimed in claim 1, wherein the cellulase is employed in the form of an aqueous solution with a content of 0.5 to 5% by weight of cellulase, based on the total weight of the solution.

17. (previously presented) A process as claimed in claim 1, wherein the tubular foodstuff casings based on cellulose hydrate are produced by the viscose or amine oxide process and wherein the cellulase acts on the shaped articles while the cellulose is still in the gel state.

18. (previously presented) A process as claimed in claim 1, wherein the tubular foodstuff casings based on cellulose hydrate are produced by the viscose or amine oxide

process and wherein the cellulase acts on the shaped articles after the cellulose has been regenerated and dried.

19. (previously presented) A process according to claim 1, further comprising:

producing said tubular foodstuff casings by a viscose or amine oxide process;

wherein the step of allowing comprises allowing cellulase to act on the shaped article while the cellulose is in a gel state.

20. (previously presented) A process according to claim 1, further comprising:

producing said tubular foodstuff casings by a viscose or amine oxide process:

regenerating the cellulose; and

drying the cellulose;

wherein said allowing comprises allowing cellulase to act on the shaped article after the steps of regenerating and drying.

21. (previously presented) The tubular shaped article as claimed in claim 9, wherein said article comprises hemp fibers.

22. (previously presented) A tubular shaped article according to claim 6, wherein the casing exhibits uniform adherence to the fillings.

23. (previously presented) A tubular foodstuff casing according to claim 6, wherein the casing can be peeled away from a filling without destroying the casing.

24. (previously presented) A tubular foodstuff casing based on cellulose hydrate comprising inactivated cellulase.

25. (new) A process for the treatment of tubular foodstuff casings according to claim 4, wherein the cellulose is allowed to act at a temperature in the range of 50 to 68°C.